NATUREO
DE-ALCOHOLISED

GARNACHA TINTA



Vintage: 2025

Grape variety: Garnacha

Date grapes picked: From the 19th of August

Winemaking:

Number of days of skin contact: Brief maceration for 24 hours in contact with the skins
Type of fermentation: In stainless steel tanks under temperature control
Length of alcoholic fermentation: 15-20 days
Fermentation temperature: 16-18°C

Technical data:

Alcohol level: 0.0% vol.
pH: 3.1
Total acidity: 6.58 g/L (tartaric a.)
Residual sugar: 31 g/L - Internal data -
Allergy advice: Contains sulfites
Certified vegan wine

Available formats:
75 cl and 37.5 cl

Tasting notes:
Intense pink colour with orange highlights. It offers a subtle aroma of red fruit jam and a herbal hint of toasted cocoa, adding complexity. On the palate, it is light, refreshing and balanced, with a sweet finish reminiscent of citrus caramel.

Serving suggestions:
Excellent as an aperitif. Perfect with traditional tapas and cured meats, as well as with light vegetable and pasta dishes. Serve at 10°C.

Story:
As a result of the research, in 2008 we were among the pioneers in achieving high-quality dealcoholized products.

Weather conditions:
The 2025 harvest in Catalonia marks a return to normal production levels after years of drought, thanks to the abundance of spring rainfall. A vegetative cycle marked by a mild and rainy winter, as well as a cool spring with abundant rainfall, favoured vigour and balance in the vines. The ripening process, although it took place under usual conditions, was influenced by two heat waves - at the end of June and the beginning of August - which accelerated the process, with the harvest starting slightly earlier than usual. The grapes were in perfect sanitary condition and were harvested at the optimal moment. The harvest of whites was very swift, with fruit, medium ripeness, and good acidity.